

Things to Interest Our Woman Readers

For The Wedding

A Simple Home Wedding Breakfast.
Strawberries as Nature
Served on Pineapple Slices
Radishes Water-Cress
Fried Chicken, Broiled Ham
Lettuce Potatoes
Hot Biscuits
Waffles Coffee
Honey

Wedding Breakfast Served From Buffet.
Mayonnaise of Salmon or Lobster
Lettuce Sandwiches
Sweetbread or Chicken Patties
Olives Radishes, Salted Nuts
Strawberry Ice Cream
Assorted Cakes

Menu for a Commencement Class Party on the Lawn.
Chicken Salad with Lettuce or Bread and Butter Sandwiches
Olives Salted Nuts
Ice Cream
Macaroons Marshmallows
Fruit Punch

With "showers" for prospective brides, wedding breakfasts and collations, class day functions of all sorts and sizes, strawberry festivals, lawn parties, bridge teas and other festivities incident to June, many a housekeeper is enquiring her brain for sandwiches and ices, cakes and gala-day beverages suited to all these various social affairs. And first some timely sandwiches:

Rose Petal Sandwiches.
Flavor fresh unsalted butter with rose by packing in a closed vessel surrounded by a thick layer of rose leaves. The more fragrant the flower the flavoring imparted. Allow them to

remain over night. Cut the bread for these dainty sandwiches in thin strips or circles, spread each slice with the perfume, butter and place between petals from fresh roses between the slices, allowing the edges to show. Sometimes angel cake is used, spread with jelly made from rose leaves or orange marmalade.

Nasturtium Sandwiches.
Put both blossoms and leaves in ice water 12½ hours before using. Then cut the bread in thin uniform slices, butter lightly and lay on the lower slice of each matched pair a medium sized leaf and several of the brightly colored petals. Dust lightly with salt, or spread with just a scraping of mayonnaise (you do not wish to lose the aromatic pungency of the flower itself) and put together.

Chicken Salad Sandwiches.
Chop the white meat of chicken very fine, then pound to a smooth pulp in a mortar. Season to taste with salt, pepper, olive oil and a little lemon juice, and spread upon thin slices of lightly buttered bread cut in fancy shapes. The covers to these slices are spread with butter into which are pressed almonds or English walnuts sliced or chopped very fine. Put together and press.

Ribbon Sandwiches.
These are made in different ways, varying both breads and fillings according to fancy. For instance, take six thin slices of bread and butter on both sides. Spread layers of deviled ham between, then press the entire sandwich. Slice crosswise, making thin ribbon-like sandwiches. Or use alternate slices—wafer thin—of white and brown bread, with a filling of cream cheese and chopped nuts or olives.

Chicken and Mushroom Sandwiches.
Chop equal parts of chicken and freshly cooked or canned button mushrooms quite fine, moisten with mayonnaise and put between thin lightly buttered slices of bread.

Lemon Milk Sherbet.
Put one quart of fresh milk, two cups sugar and the thin yellow rind from 2 lemons in the double boiler and let it come to a scald. Remove the peel and let the liquid cool. When cold freeze until almost solid enough to remove the beater, then add the juice of four large lemons, or five medium sized ones, mixed with three tablespoonsful of sugar and the whites of three eggs beaten stiff. Mix thoroughly with the frozen mixture, then cover the freezer and stir until frozen quite hard. Remove the beater, scrape off the ice, beat and pack closely in the can. Put on the cover, lay the crosspiece on the top to keep the can down in the ice and cover with an old piece of carpeting wet in salt and water. Let it stand an hour and serve. If it is to be kept longer, draw off the water and pack with more ice and salt.

Red Raspberry Sherbet.
Soak one tablespoonful of gelatin in a quarter of a cup of cold water for twenty minutes, then add a cup and a half of boiling water and stir until dissolved. Add two cups of sugar, one pint red raspberry juice, or part currant and part raspberry, and the juice of two lemons. When cool freeze.

Tutti Frutti Jelly.
Soak one-half box of gelatin in one cup of cold water for an hour. Add one pint of boiling water and three-quarters of a cup of sugar, and stir until dissolved. Then add the juice of two small lemons or one and a half large ones, and strain into a bowl or pitcher. When it begins to cool or "set" rinse jelly mold out in cold water the jelly over it. Place the mold in a tin and slice half a banana in the bottom. Put in a few strawberries or raspberries, and then pour some of pan of chilled ice so that it will harden quickly. As soon as it stiffens put in some more fruit, cherries, sliced oranges, sliced figs or berries, then more jelly. Let this harden, then keep adding fruit and jelly until all has been used. When ready to serve turn out on a pretty dish and put border of cherries or berries around it. Serve plain or with whipped cream or thin boiled custard. If the jelly in the pitcher gets too hard before all the fruit is used set it in a pan of hot water to soften.

Lemon Sherbet.
Put to boil in a clean basin two scant quarts of water and one pint of sugar; cook until clear; skimming if necessary. Meanwhile squeeze six lemons and grate a little of the yellow peel into the juice. Dissolve a tablespoonful of gelatin into a quarter cup of cold water, heating it over the tea kettle; when the sirup is clear pour into the lemon juice all the gelatin, cook and freeze; the beaten whites of two eggs may be used instead of the gelatin to give the ice body, if preferred.

Strawberry Parfait.
Hull, wash and drain some firm, sweet berries. Press through a strainer enough to give about two-thirds of a cup of pulp. Cook together in a granite saucepan one cupful granulated sugar and a half cupful water until it spins a thread. Do not stir while cooking. Whip two whites of eggs stiff, then pour the hot sirup over them and continue beating until the mixture is cold. As it thickens add the crushed berries a spoonful at a time. Have ready a pint of cream whipped to a solid froth, stir lightly

Heart and Home Talks

by Barbara Boyd

GIVING A CASH VALUE TO LOVE.

Every day or so brings a letter from a love-lorn youth asking advice as to how to win the damsel of his choice. The plaint of almost every correspondent is that he takes the fair maid around and spends a lot of money on her; but that notwithstanding this generosity on his part, he seems to make little headway in her affections. Some of the writers conclude cynically that all a girl cares for is the money you spend on her; though others more chivalrous, want to know if any other road than the financial one, will lead more directly to the fair one's heart.

This is a commercial age and the belief is rather general that the straightest path to a woman's heart is through the pocket book. But though this holds true with some, it by no means holds true with all. And it has the least force with the young girl who still cherishes the illusions of love.

We are very apt in this country to judge things by their cash value. The fact that stands out most prominently about a grand opera singer is that he gets five thousand dollars a night. The news that a connoisseur had paid three hundred thousand dollars for a picture is heralded far and wide. But little is said of the picture, and this spirit runs through much that we do. We seem to be unable to estimate, except with the magical sign of the dollar mark. And so it is little wonder that the youth of the country feel that they must put a cash value on love, and as high a one as they can afford, if they are to make an impression.

But Cupid has not yet come altogether under the sway of Plutus. Now and then the god of love does the god of wealth obedience. But it is not the inherent nature of Cupid to do so. In fact, he is really false to himself when he does. And so when a young man finds that the financial expressions of love he is proffering are not having the effect he wishes, it might be well for him to turn to other, finer and more subtle things.

If a girl does not seem to be particularly impressed by theatre tickets and boxes of candy, try some of the little attentions that do not cost money, but which show thoughtful consideration and real regard for her comfort. Some little thoughtful attention that shows a man has noted some preference and planned to satisfy it, will go straighter to a girl's heart than any amount of money spent without reference to what she really likes. Some girls there are who are satisfied if a man shows them a good time, no matter what form that good time takes. But others are pleased only by discrimination. The gift of a little book that they may some time have admired will please them more than the best seat at a play that they care nothing for. A simple outing that may cost but a carfare may give more genuine delight than a dance for which they have to go to the city and back. Into the egg and berry mixture, then pack in a covered mold and bury in ice and salt, equal proportions, leaving it for several hours.

EMMA PADDOCK TELFORD.

may have little taste. It is the fact that the other has noted and remembered that pleases many girls, and pleases them far more than conventional offerings that express little thought or understanding.

So the youth who is not meeting with the return he wants would do well to think of this side of the matter. And if the price tags on one's bunches of violets and orchestra seats seem to meet with indifference let him give those finer things that are without price, but which are coined really from the finest gold—the things of the spirit—thoughtfulness, consideration, gentleness true courtesy.

BARBARA BOYD.

HOW TO CARE FOR YOUR SILK UMBRELLA

A silk umbrella seldom receives the proper care, and consequently is usually disappointing in its wear. A soft silk wears the best, with a carved or natural wood handle, although silver, gold, ivory, Dresden china, etc., are all used. A steel frame is lighter to carry and admits of a closer roll. When carrying your umbrella on the street not in use, keep it furled; if hanging in your closet keep its case on. In fact, it presents a very neat appearance if the case is on when it is carried. To furl, grasp the stick in the right hand, shake out the folds, wrap them closely around the stick, beginning at the lower end, and smooth as they are wrapped around the stick, then fasten with the silk band and slip on the silk cover.

When coming in with a wet umbrella, stand it handle down to dry, then wipe off the handle and ferrule, and furl the silk sections. If the silk gets a spot on it, remove it with a silk rag, warm water and soap. Clean a gold or silver handle with whiting, wash a china handle in warm soap suds, rub up a wooden handle with a very slightly oily rag.

A good way to mend a silk umbrella is to wet a piece of black court plaster and fasten it to the silk just under the tear and let it dry. It is a much more satisfactory procedure than darning. It closes the hole and there are no stitches showing.

A HOUSEHOLD NECESSITY.

"I always have a bottle of Chamberlain's Colic, Cholera and Diarrhoea Remedy in the house," is what people all over the world say of it when it has once been used. A trial of this medicine proves it to be so satisfactory that it always holds an honored place in the home ever after. One dose promptly relieves cramps in the stomach, colic and dysentery. Try it. For sale by all dealers. Benson, Smith & Co., Agents for Hawaii.

THE HALEIWA MOON.

The moon is just past full and the attractions at Haleiwa in the scenic line multiplied. The week end may be spent there at a cost of \$6.50, paying all expenses, the passengers leaving the city at 3.20 P. M., returning Sunday evening, by the limited, arriving in Honolulu at 10.10 P. M. There is golf, tennis and bathing for the guests to indulge in and a fine chicken dinner is served Sunday evening. An inexpensive trip with lots of pleasure thrown in.



SQUARE EYELETS ARE NOW THE ARISTOCRATIC SORT.

This lingerie gown has been called the "flower model" in Paris, since the design of the bodice suggests an opening flower rising from its calyx. Square eyelet work is now the fashionable sort, and this gown, by Jeanne Halle, combines eyelet embroidery very effectively with torchon lace. In contrast to the heavy lace and embroidery is the upper bodice of sheer pin-tucked lawn and val insertion. In this upper bodice is set a collar and epaulette motif of the embroidery.

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WEARING DRAPERIES AND SQUARE TRAINS NOW.

The evening gown is a complex affair—from the dressmaker's standpoint—and it costs a deal of money, with its layers of rich fabric. This gown includes gray charmeuse, gray chiffon, coral chiffon and embroidered crepe de chine in its makeup, and the winding tunic and short, square train are very modish features. A cream straw hat with gray and coral plumes and high-heeled boots of gray satin with crystal buttons complete the costume.